KK ROYAL
HOTEL & CONVENTION CENTRE

Wedding Dinner

Based on Platinum Menu

SAMPLE MENU

Venue – Lotus Convention Centre & PFA (for 400 or more persons)

Chaat

120 Minutes (8PM – 10 PM)

Gol Gappe
Dahi Khomcha
Panner ke Dal Chille
Aaloo Tikki with Choley

Floating Beverages & Snacks

120 Minutes (8PM – 10 PM)

Seasonal Fresh Fruit Juice
Masala Shikanji
Orange Cooler

Palak Corn Tikki
Baby-Corn Bullets
Chilli Paneer with Capsicum &Onion
Aaloo Mutter ka Samosa
Mini **Sandesh**
Mini **Kesar Pista Burfi**

Dinner – 8 PM Onwards

Soups

Cream of Almond Soup Soup
Veg manchow Soup

Salad & Raita

Chef Choice Assorted Salad Counter
Dahi Bhalla
Mix Raita

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Main Course

Khoya Paneer Masala **(White Gravy)**
Paneer Butter Masala
Ras-Bhari Kofta in Green Gravy
Dum Aaloo Bhojpuri
Veg Jhalfrezi
Mirchi Baigan Ka Salan
Yellow Dal Tadak – Live *With & without Onion & Garlic*

Live Stations

Pasta Station with Garlic Bread

Assorted Variety Pasta *– Spaghetti, Farfalle, Penne*
Served with Choice of 2 Sauces
– Creamy Cheese Sauce; Spicy Napolitana Sauce, Creamy Tomato Pink Sauce Pasta, Spinach & Basil Green Pesto

Tawa Vegetables of the season

Rice & Breads

Navratan Pulao
Jodhpuri Gutta Pualo

Assorted Indian Breads

(Naan / Stuff Kulcha / Tandoori Roti / Lacha Parantha)

Desserts

Moong Dal ka Halwa
Jalebi – Live
Kadai Milk - Live
Chololate Mud Pie
Assorted Eggless Mousse *– served in mini cups*
Ice Cream - 2 Flavor (Vanilla & Chocolate)
Served with Hot Chocolate Sauce, Strawberry Crush & Kiwi Crush
Praline, Crushed Nuts, Dried Berries

Rate: Rs. 1850 + 400 + 22.72% Tax per person **(Rs. 2761/- net)**